

DAILY TIMES FISH BUREAU.

To-day's Arrivals and Receipts.

Sch. Oregon, Bay of Islands, N. F., 1180 bbls. salt herring, 139 bbls. frozen herring.
Sch. Slade Gorton, via Boston, 25,000 lbs. fresh fish.
Sch. Arcadia, via Boston, 30,000 lbs. fresh fish.
Sch. Annie M. Parker, Cape Shore, 20,000 lbs. fresh fish.
Sch. W. E. Morrissey, Fay of Islands, N. F., 700 bbls. frozen herring, 400 bbls. salt herring.
Sch. Moananan, shore.
Sch. Mary Cabral, shore.
Sch. James B. Stetson, Lubec, Me., smoked herring.

Today's Fish Market.

These prices are based on the last known sales.

Salt handline Georges codfish, \$5.25 per cwt. for large, \$4.25 for medium.
Salt trawl Georges codfish, \$5 for large, 00 for medium.
Salt hake, \$1.75.
Salt haddock, \$1.75.
Salt cusk, \$2.50.
Salt trawl bank codfish, \$4.50 for large, \$4.00 for medium, \$2.75 for snappers.
Newfoundland salt herring, in bulk, \$4.50 per bbl.
Newfoundland salt herring, barrelled, \$5.75 per bbl.
Shore frozen herring, for salt, \$2.50 to \$3.50 per cwt.
Fresh halibut, 12 cents per lb. for white and 8 cents for gray.

Boston.

Sch. Mary Edith, 5000 haddock, 1000 cod, 500 hake.
Sch. Massasoit, 12,000 cod.
Sch. Tecumseh, 500 haddock, 10,000 cod.
Sch. Nokomis, 2500 haddock, 10,000 cod.
Sch. Viking, 9000 haddock, 500 cod, 500 hake.
Sch. Almeida, 1200 haddock, 5500 cod.
Sch. Dixie, 1200 haddock, 2000 cod, 1200 hake.
Sch. Mattakesett, 7000 haddock, 500 cod, 1500 hake.
Sloop Venus, 1700 cod.
Sch. Catherine D. Enos, 4500 haddock, 500 cod.
Sch. Diana, 35,000 haddock, 22,000 cod, 1000 hake, 4000 cusk.
Sch. Belbina P. Domingoes, 15,000 haddock, 2000 cod, 1000 hake.
Sch. M. Madeleine, 18,000 cod.
Sch. Stranger, 5000 haddock, 1000 cod, 1000 hake, 5000 cusk.
Sloop Diana, 1300 haddock, 500 hake.
Sch. Helen B. Thomas, 12,000 haddock, 1000 cod, 1000 hake.
Sch. Oliver F. Kilham, 5500 haddock, 700 cod.
Sch. Ida S. Brooks, 10,000 haddock, 2000 cod.
Sch. Mary E. Silveria, 8000 haddock, 1000 cod.
Sch. Frances V. Silva, 12,000 haddock.
Sch. Maud F. Silva, 8000 haddock, 1000 cod.
Sch. Manomet, 6000 haddock, 3000 cod, 1000 hake.
Sch. Mary Emerson, 1000 haddock, 1000 cod.
Sch. Carrie F. Roberts, 5000 haddock, 800 cod.
Sch. William A. Morse, 6000 haddock, 2000 cod.
Sch. Mertis H. Perry, 5000 haddock, 500 cod.
Sch. Teresa and Alice, 16,000 haddock, 1000 cod, 1000 hake.
Sch. Juniata, 30,000 haddock, 2000 cod.
Sch. Elizabeth Silsbee, 4000 haddock, 2000 cod, 20,000 hake, 8000 cusk.
Haddock, \$1.50 to \$2.25; large cod, \$4.50 to \$5; market cod, \$1.75 to \$2; pollock, \$2.50; hake, \$3 to \$5; cusk, \$1.75.

Herring Notes.

The fare of salt and frozen herring of sch. A. E. Whyland sold to John Lew & Son.
Sch. Richard Wainwright, Bay of Islands, N. F., 1030 bbls. frozen herring, 30 bbls. salt herring.

THE LOW PRICE OF HADDOCK.

The low price of fresh haddock during the latter part of December and during the present month, has caused much comment, both from vessel owners, skippers and fishermen. While the weather ashore has been exceptionally open and mild, yet it is well known that on the water, while there have been but few severe gales, there have been weeks at a time when a vessel could not put a cory over the side to fish. And now, during the last few days, when the weather has been pretty fair on the water, still there has not been many fish taken, comparatively speaking. It is an admitted fact that the price of haddock has been much lower, on the average, than for many winter seasons past. Even days when there have not been many fish in at T wharf, Boston, the price has been so low that vessels have brought parts of their fares here to go to the splitters and this, in December and January, is a most remarkable state of affairs.

Yesterday haddock sold for one dollar per hundred weight for off shore fish, and at that some had to come here to the splitters. Had the weather been good on the fishing ground and all the fleet bringing in big fares, there is no telling how low they would have gone. As it is, some of them are glad to come here and take out at the splitting price, \$1.10 per hundred weight. Of course the fleet at the present time engaged in the fishery is one of the largest on record but still they have not been bringing in exceptional fares.

The only solution of the matter is that the warm weather ashore is all to do with it. Given the ordinary winter weather, the dealers could fill their stores full of boxes of haddock and ship them as the order came in, or they could use them for smoking finnan haddies, or could ship them in ice, fresh, for long distances and all at good figures. Now this winter with its exceptionally mild weather has put a bar on all this.

Fish cannot be shipped any great distance and nobody wants to get too large a stock of haddies on hand as long as this kind of weather lasts, as they give up too quickly, neither do they feel like filling up their stores with boxes of off shore fish, when they know they can buy live shore stock in the morning at a reasonable figure and in quantities to suit their near by trade. Thus it is that the price of haddock is low and the haddock fleet in general is complaining that it is having a very dull winter.

But low as the price is, there is some consolation in looking back a few years, the year before the Gloucester Fresh Fish Co. started, when brand new trips of haddock sold at 35 and 40 cents per hundred weight, and in other years before that, when the price was even lower than it is now, and one skipper, in figuring, found that his haddock, for the season, averaged him but eighty cents per hundred pounds.

As low as the price is now, it seems big to think that the vessels can come here and get \$1.10 per hundred weight for them to split, when a few years ago they had to take out to market at 40 cents per hundred weight. All the haddockers are devoutly wishing for some real winter weather as they want very much some big stocks to help out what has thus far been a somewhat poor season, excepting for a very few crafts.

DURING DENSE FOG.

Sch. Oregon Struck on Londoner Yesterday Afternoon.

Came Off Uninjured and Towed In by Tug Priscilla.

Sch. Oregon of this port, bound home from Bay of Islands, N. F., with a full cargo of frozen and salt herring, went ashore at 3 o'clock yesterday afternoon on the Londoner, off Thatcher's island.

A gasoline launch which was in the vicinity came close to the stranded craft, those in her happening to witness the accident and took one of her crew ashore to telephone to this city for a tug, and also to notify Capt. Bearse of the life saving station at Gap Head.

The launch landed near the station and the tug was sent for, and meanwhile Capt. Bearse and his crew quickly launched their boat and pulled for the stranded craft. When they got to the locality, they found that the Oregon had floated, apparently uninjured, it being low water when she struck, so that she came off with the rising tide.

On receiving the notice here, the tug Priscilla, with Capt. William H. Collins, agent of the Gloucester Mutual Fishing Insurance Company on board, started for the stranded vessel. It was very foggy, but the tug made good time, though the vessel was off when she arrived. Capt. Bearse and his crew were lying by, and directed the tug as to the direction the vessel had taken. The tug sped after and soon found her in the thick fog, took her in tow and brought her in, docking her at her wharf. The vessel was not leaking and was practically uninjured, the only damage being the loss of a piece of her shoe.

The Smelt.

It is the opinion of the true gourmet that of all marine pan fish there is none to compare with the smelt (*Osmerus mordax*). This primary rank is its own by reason of its delicacy and delicious flavor, and when fried a light brown in very fine bread crumbs and served with melted butter there is none that disputes its pre-eminence. Its delightful flavor, however, as well as its peculiar odor, is evanescent. Like the mackerel, it cannot be too fresh. It is from its odor that the smelt derives not only its familiar but Latin name, an odor so aggressive of sliced cucumbers that if its presence be manifested only to the sense of smell people are often deluded into such supposition. This odor is not marked except in the freshly caught fish and disappears in the cooking, giving place, however, to a fitting resurrection of the smelt to an olfactory sense still more savory and delightful.

Take Warning by the Spray.

It is reported about Fulton Fish Market that one of the well-known firms is quietly fitting out one of their schooners with a trawl net, with the object of testing its possibilities in fishing over the regular style of fishing.—New York Fishing Gazette.